

## E. GUIGAL

### AOC Côtes du Rhône White



#### TERROIR

This white Côtes du Rhône comes from vines around 25 years old rooted in a mosaic of soils: ancient sediments, limestones, and granites. This geological diversity, typical of the Rhône Valley, brings freshness, tension, and aromatic richness to the blend.

#### WINEMAKING

Vinified at low temperature (around 18°C), this Côtes du Rhône white wine retains all the freshness and aromatic finesse of Viognier and associated grape varieties.

#### AGEING

The fermentation is carried out in stainless steel tanks, followed by aging on fine lees, without any wood contact.

#### TASTING

The nose reveals clear notes of white flowers, fresh apricot, peach, and acacia. In the mouth, the texture is ample, with richness, a beautiful richness, and a finish balanced by just the right amount of freshness. A wine that is both generous and lively, perfect for fans of aromatic whites without heaviness. Enjoy it today to fully appreciate its aromatic brilliance.

#### FOOD PAIRINGS

This white Côtes du Rhône pairs perfectly with Asian recipes: shrimp stir-fry, spring rolls, or sushi. Its freshness and aromatic profile make it an ideal ally for light, flavorful, and delicate dishes.